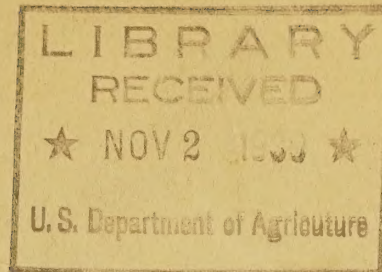


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MANUFACTURE OF JAMS, JELLIES, MARMALADES AND PRESERVES

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Note: These references should be available for consultation in any comprehensive public or technical library or through the library of your State Agricultural Experiment Station. Patent descriptions may be purchased from the Commissioner of Patents, U. S. Patent Office, Washington, D. C., for 10 cents each.